

WE CLAIM:

C1 A2 QwY 1. A dough and batter composition comprising flour, water and a sweetener, the sweetener comprising at least one of a high molecular weight starch hydrolysate and a crystalline hydrate former, the dough composition, when baked to a thickness of about 2.2 mm, having a modulus of at least 200 g/mm² at a moisture content of 10%.

C1 A2 QwY 2. The dough composition according to claim 1, when baked to a thickness of about 2.2 mm, having a modulus of at least 300 g/mm² at a moisture content of 10%.

3. The dough composition according to claim 1, wherein the sweetener comprises at least one of the high molecular weight starch hydrolysate and the crystalline hydrate former, and sucrose.

4. The dough composition according to claim 3, wherein the sweetener comprises at least 40% of at least one of high molecular weight starch hydrolysate and crystalline hydrate former.

5. The dough composition according to claim 1, wherein the high molecular weight starch hydrolysate has a dextrose equivalent of about 5 to 30 DE.

6. The dough composition according to claim 5, wherein the high molecular weight starch hydrolysate has a dextrose equivalent of about 10 to 20 DE.

A2 QwY 7. The dough composition according to claim 1, wherein the high molecular weight starch hydrolysate is corn syrup solids.

8. The dough composition according to claim 1, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose.

9. The dough composition according to claim 2, when baked to a thickness of about 2.2 mm, having a modulus of at least 350 g/mm² at a moisture content of 10%.

10. The dough composition according to claim 1, when baked to a thickness of about 2.2 mm, having a modulus of at least 200 g/mm² at a moisture content of 9%.

~~11. The dough composition according to claim 10, when baked to a thickness of about 2.2 mm, having a modulus of at least 300 g/mm² at a moisture content of 9%.~~

~~12. A baked good made from a dough composition comprising flour, water and a sweetener, the sweetener comprising at least one of a high molecular weight starch hydrolysate and a crystalline hydrate former, the baked good, when having a thickness of about 2.2 mm, having a modulus of at least 200 g/mm² at a moisture content of 10%.~~

13. The baked good according to claim 12, when having a thickness of about 3 mm, having a modulus of at least 300 g/mm² at a moisture content of 10%.

14. The baked good according to claim 12, wherein the sweetener comprises at least 40% of at least one of the high molecular weight starch hydrolysate and the crystalline hydrate former.

15. The baked good according to claim 12, wherein the high molecular weight starch hydrolysate has a dextrose equivalent of about 5 to 30 DE.

16. The baked good according to claim 12, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose.

17. The baked good according to claim 12, wherein the baked good is a receptacle for a frozen dessert selected from the group consisting of ice cream, ice milk, gelato, frozen yogurt, sorbet, frozen custard and sherbet.

18. The baked good according to claim 17, wherein the baked good is a cone.

19. The baked good according to claim 17, wherein the baked good is a wafer, a cup, or a rolled cone.

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Sub* 20. A filled food product comprising:
a baked good composition comprising flour, water and a sweetener, the sweetener comprising at least one of a high molecular weight starch hydrolysate and a crystalline hydrate former; and
a filling in contact with the baked good.

21. The filled food product according to claim 20, wherein the baked good has a thickness of about 2.2 mm and a modulus of at least 350 g/mm² at a moisture content of 10%.

22. The filled food product according to claim 20, wherein the filling is a savory filling.

23. The filled food product according to claim 20, wherein the filling is a sweet filling.

24. The filled food product according to claim 20, wherein the baked good is mixed throughout the filling.

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25. The filled food product according to claim 20, wherein the filling is selected from the group consisting of ice cream, ice milk, gelato, frozen yogurt, sorbet, frozen custard, and sherbet.

26. The filled food product according to claim 25, wherein the baked good is a cone.

27. The filled food product according to claim 25, wherein the baked good is a wafer, a cup, or a rolled cone.